

JUNCTION EXPERIENCE

Quality food is simply a devotion to seasonal, local produce and meticulous care in bringing it to life on the plate

“Your body is not a temple, it’s an amusement park. Enjoy the ride.” Anthony Bourdain

\$95 PER PERSON

ADD \$65 PER PERSON BEVERAGE PAIRING



Freshly shucked oyster, mignonette

NV Louis Roederer Collection 244, Reims, FR

Fremantle octopus, rye crumb, vindaloo

2022 Fire Gully Chardonnay, Margaret River, WA

Pork jowl, soubise, artichoke, charcutière sauce

2022 Le Grand Cros 'La Fleur' Rose, Provence, FR

Lamb ribs, whiskey glaze

2022 St. Leonards Cabernet Franc, Wahgunyah, VIC

Berkswell pudding, Bay of Fires cheddar

2021 La Linea 'Sureno' Tempranillo, Adelaide Hills, SA

King Ora Salmon, miso brown butter cream, pickled zucchini, caviar

2019 Michel Guignier Morgon 'Vieilles Vignes', Beaujolais FR

Spiced pumpkin crème brûlée

2019 Brown Brothers 'Patricia' Noble Riesling, King Valley, VIC

Traces of allergens or gluten may be unintentionally present in food due to cross contamination during service and preparation times

Please advise us of any specific dietary requirements